

Figure 1

Gel Strength Evaluations (Lemon pie, pH = 3.1)

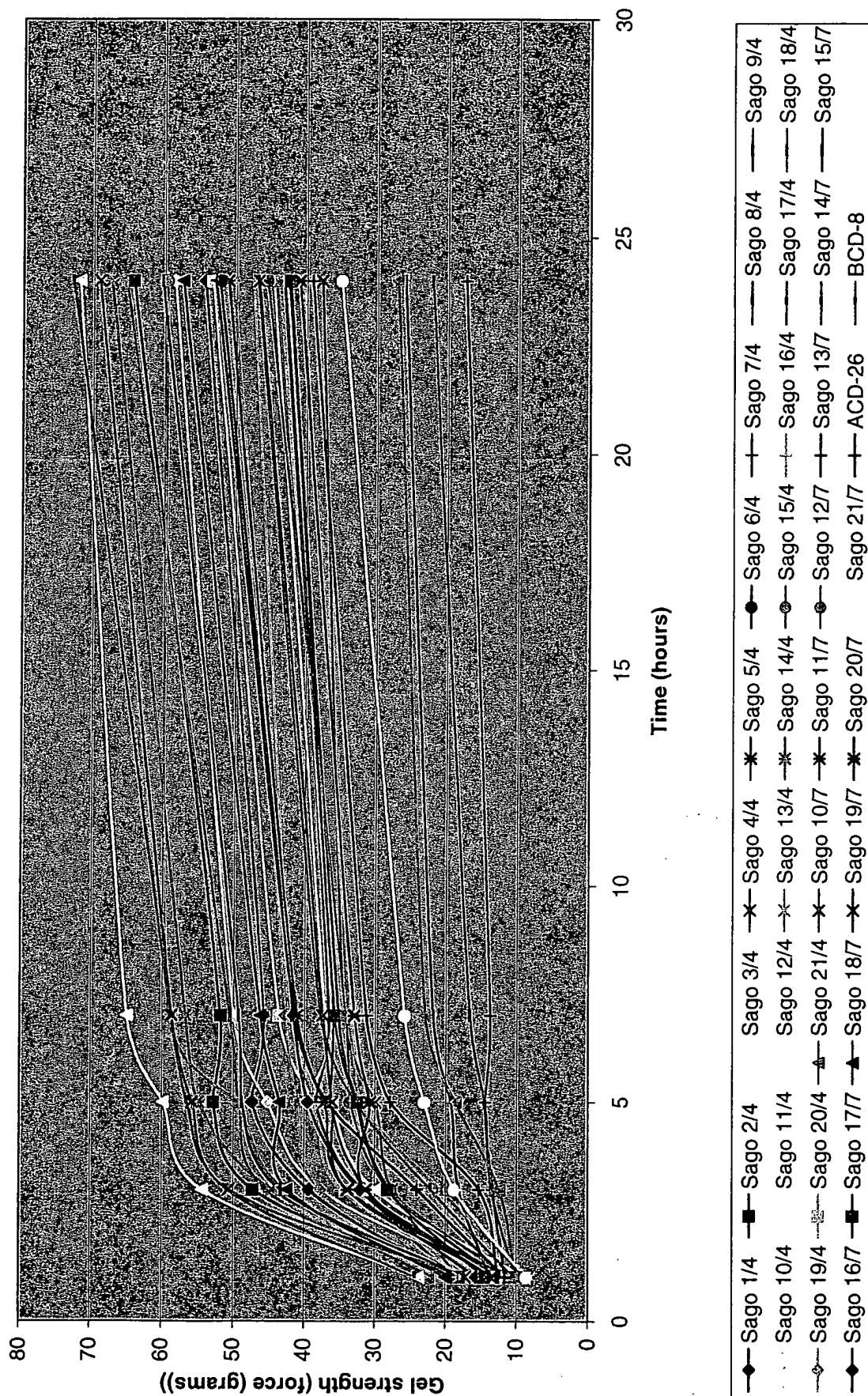
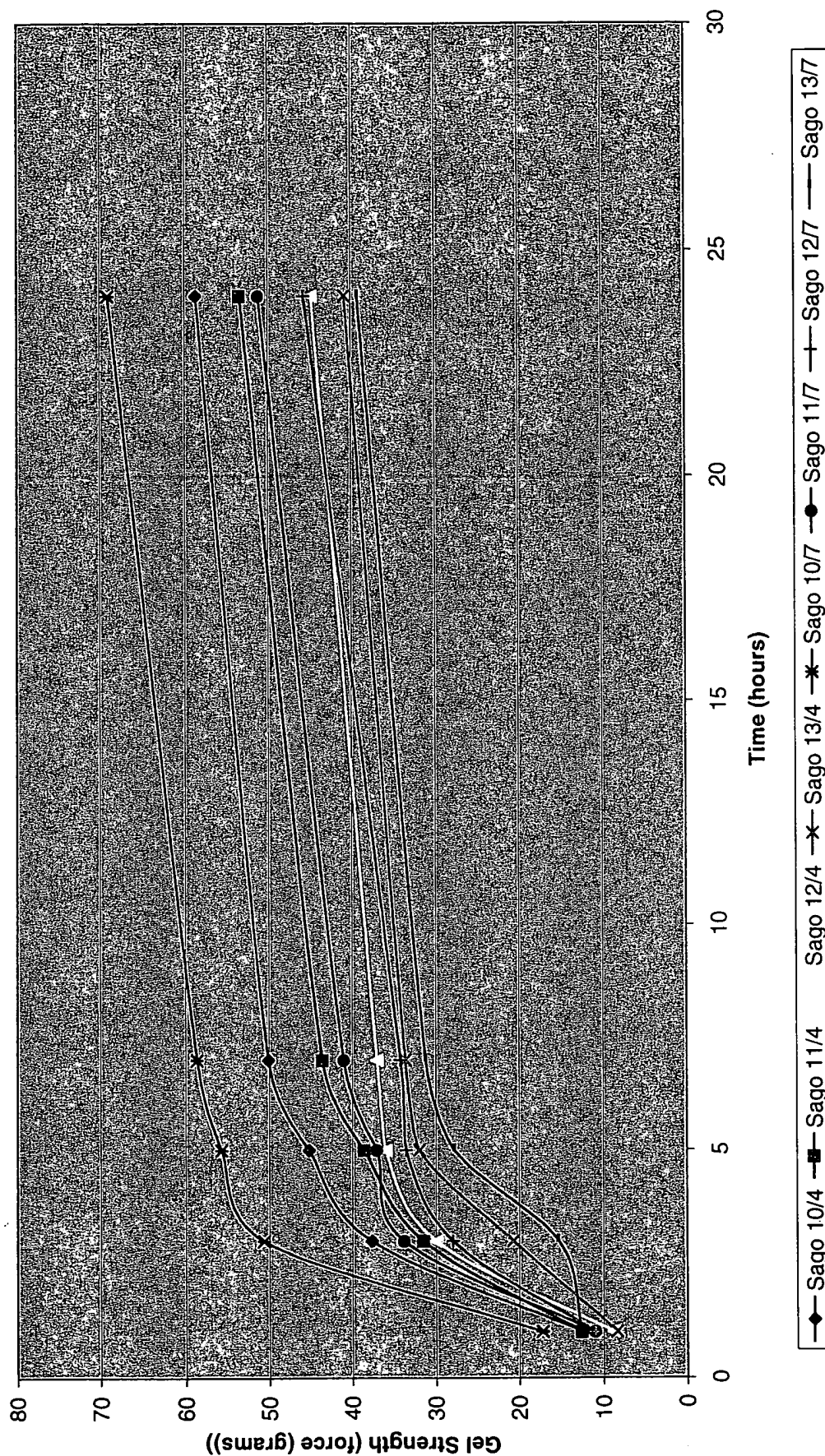
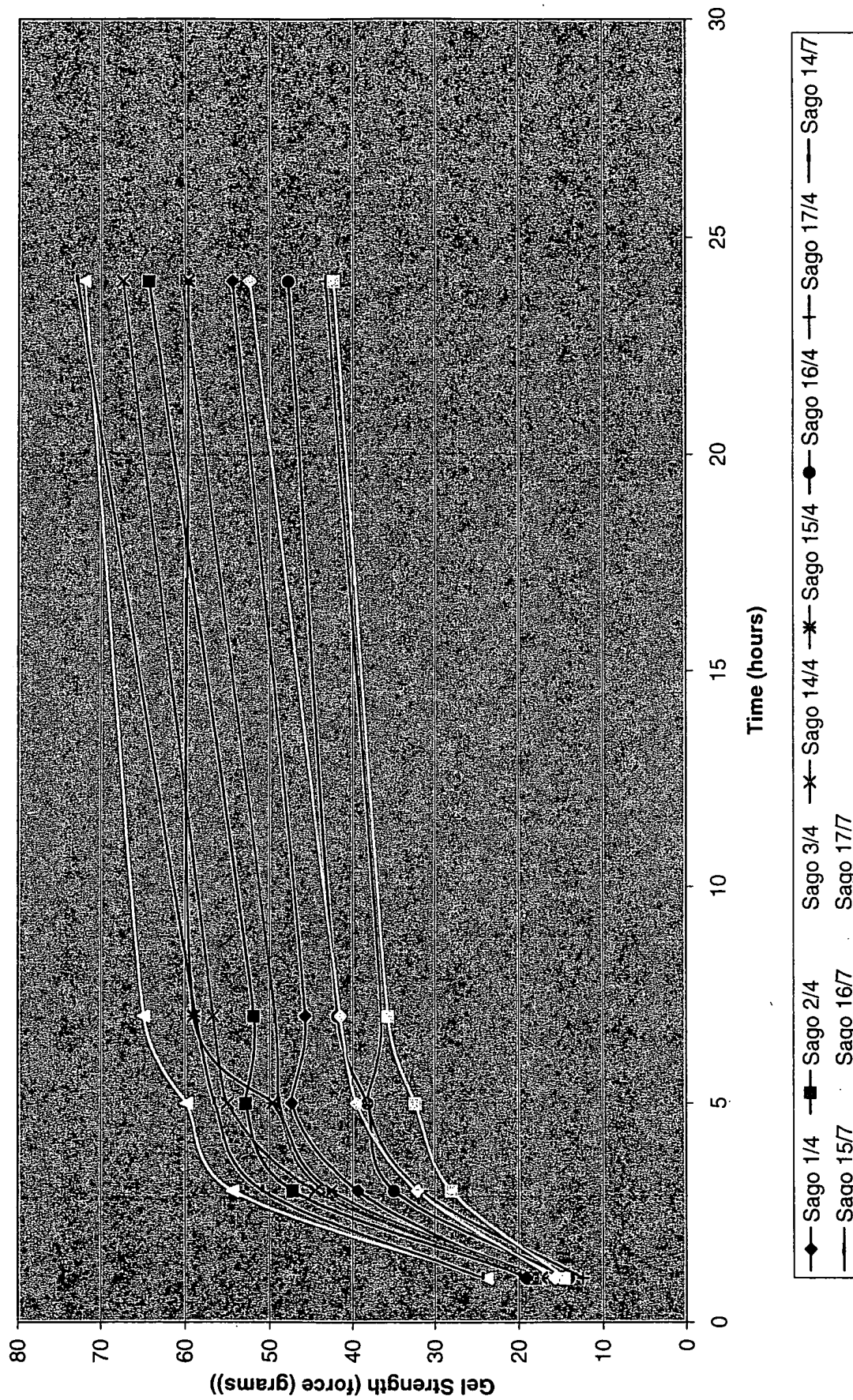


Figure 2  
Gel Strength Analysis  
825 BU Intermediate Viscosity, with varying levels of cross-linking.

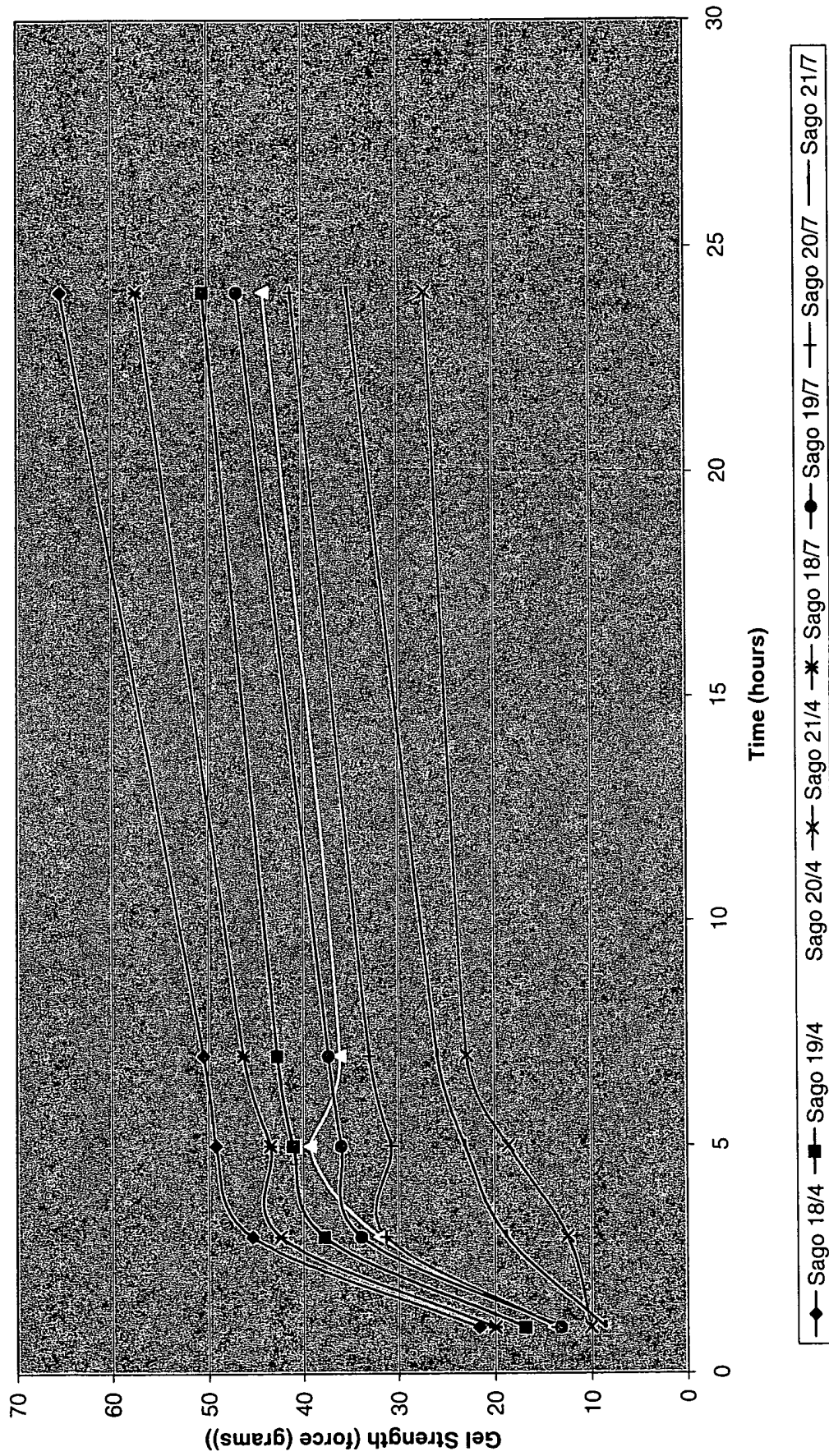


**Figure 3 - Gel Strength Analysis**  
710 BU Intermediate Viscosity, with varying levels of cross-linking.

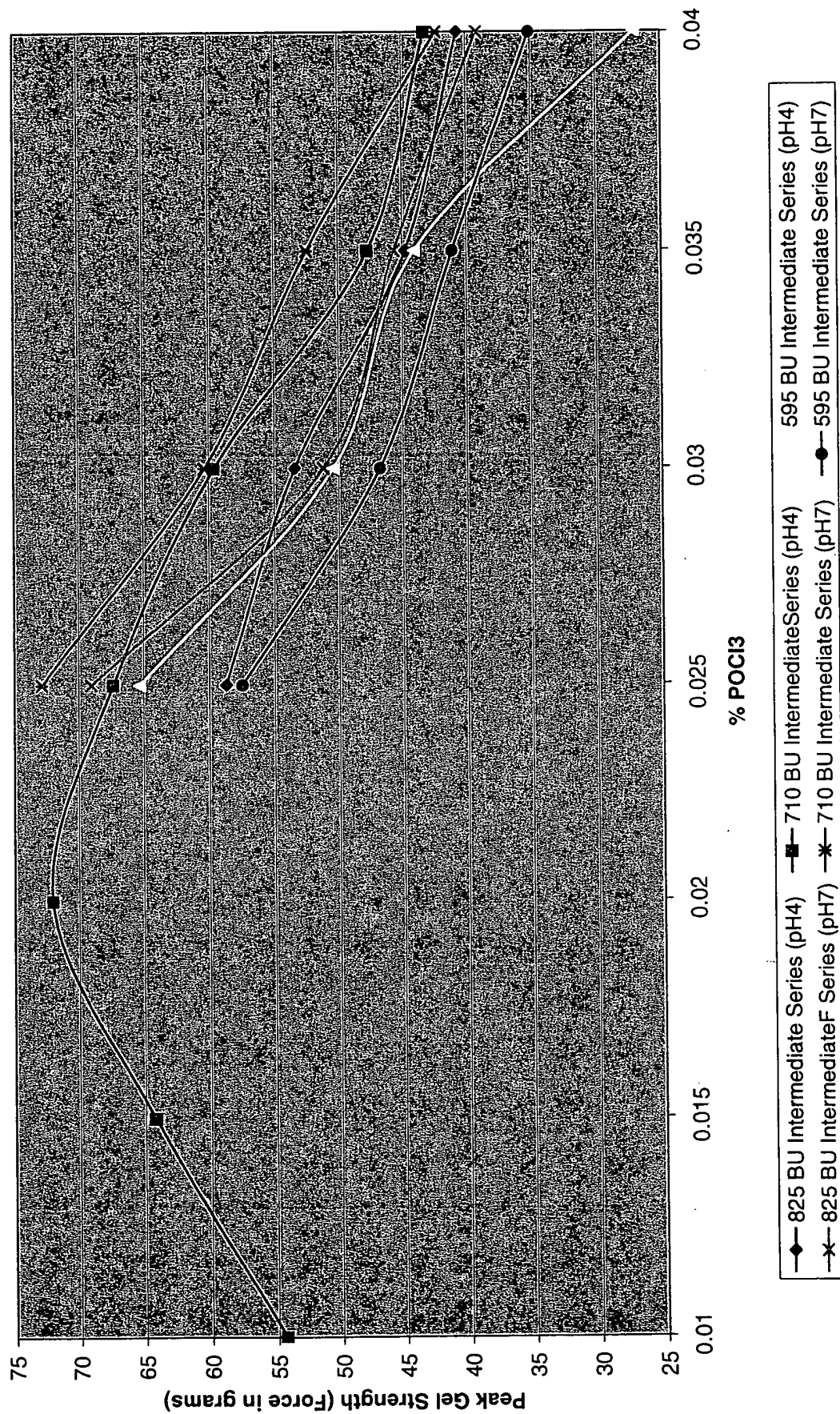




**Figure 4**  
**Gel Strength Analysis**  
**595 BU Intermediate Viscosity, with varying levels of cross-linking**



**Figure 5**  
**Effect of Cross-linking on Peak Viscosity**



### Top Five Performing Samples vs Controls Acid Conditions (pH = 3.1) Room Temperature

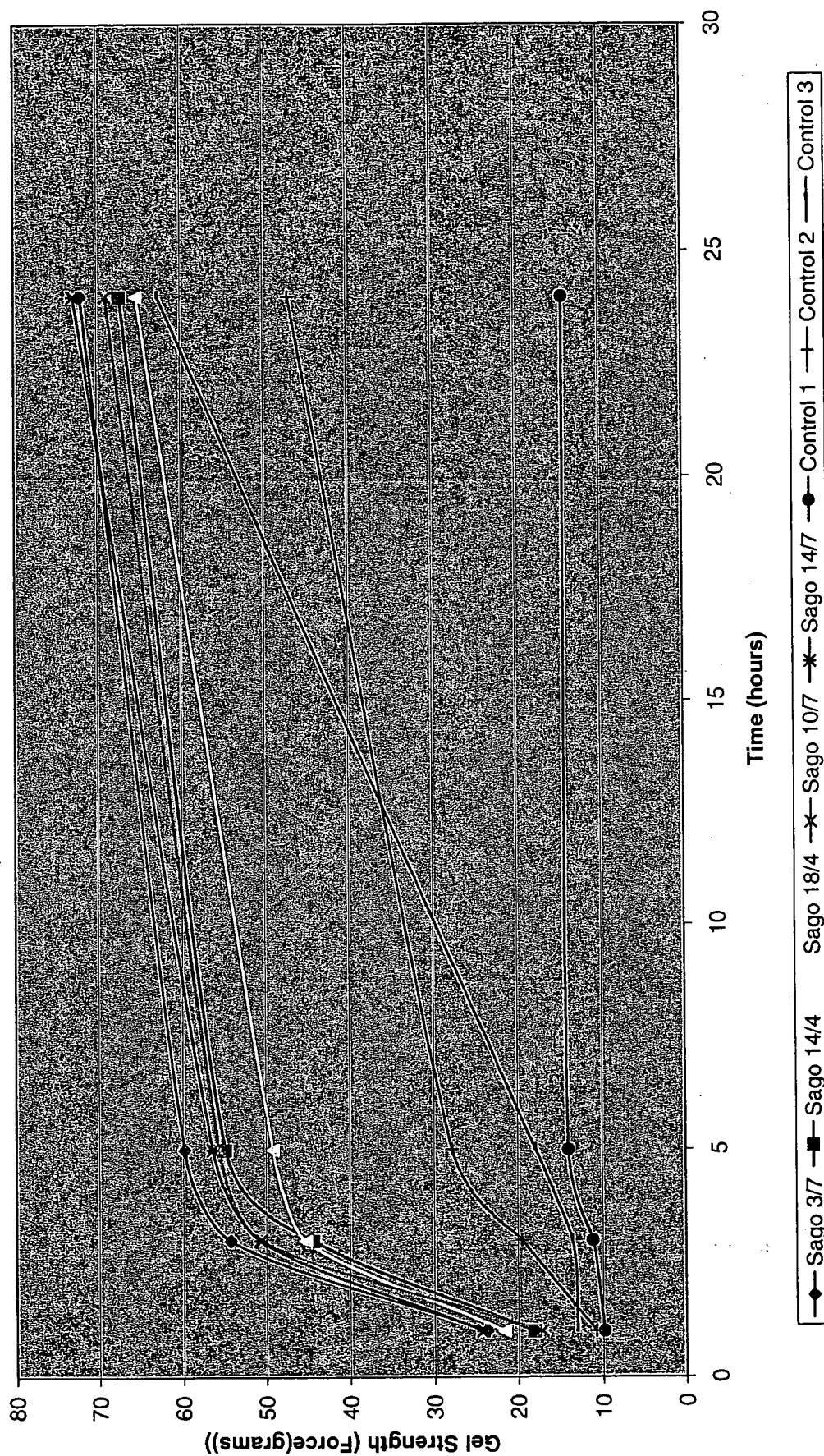




Figure 7

Top Five Sago Samples vs Controls (Refrigerated)

Note: Sago samples are taken after 7 hours. Controls are taken after 24.

